

SALADS & STARTERS



LUNCH ENTREES

Roasted Beet Salad 12

red and gold beets, baby arugula, goat cheese, candied pecans, pickled red onions, blackberries

Caesar Salad* 12

traditional or grilled romaine, house-made Caesar dressing, shredded reggiano, fried capers, croutons, add anchovy \$3

Cobb Salad 14

Chicken, tomato, cheddar, egg, bacon, avocado, mixed greens

House Wedge 10

tomato, pickled red onion, cucumber, radish, croutons, bleu cheese crumbles

Protein Add Ons:
Grilled Chicken (6)
NC Shrimp (8)
Fresh Catch (MP)*
Fried Oysters (8)
Burrata (6)

Pork Skins 7

classic fried pork skins, captains blend, Choice of Ranch, BBQ or Cajun

Calamari 12

tubes and tentacles lightly fried, tossed with sesame seeds, pickled veggies and sweet Thai chili.

Pita & Hummus 8

house made hummus with grilled pita, carrots and celery

Peel n Eat Shrimp Mkt

1/2 pound or whole pound of steamed shrimp with old bay, herbs, cocktail and clarified butter

Chicken Wings Mkt

beer and chicken wings! Choose your sauce: Buffalo, Sweet Thai Chili, Jerk, Airlie Amber BBQ

Charcuterie or Cheese Mkt

chefs choice of meats, cheeses and accoutrement

Beer Battered Cauliflower 9

beer battered and lightly fried. Buffalo, Thai Chili, Airlie Amber BBQ

Soup Of The Day 6/9
Broccoli & Smoked Gouda 6/9

Local Fish Taco* Mkt

Local fresh catch, cabbage, pickled red onion, radish, cilantro, salsa verde

Chefs Taco Mkt

chef's daily preparation

Po' Boy Sandwich 15

Choice of oyster, flounder or shrimp with cajun remoulade, lettuce and tomato

Cuban Sandwhich 15

mojo pork lion, black forest ham, soppressata, swiss, pickles and mustard

Jerk Chicken Sandwich 14

jerk chicken breast, warm pineapple relish, Pepper Jack, garlic aioli, lettuce and tomato

Smash Burger 16

two smashed patties, smoked gouda, Airlie Amber BBQ sauce, bacon jam, grilled onions and mushrooms

Brunswick Burger 15

two smashed beef patties, cheddar, lettuce, tomato, pickle, pickled red onion, garlic aioli.

Beyond Burger™ 16

Plant-based "burger" patty, lettuce, tomato & onion, served with our zesty vegan sauce

Burrata and Avocado Toast 14

creamy burrata, avocado, bacon tomato jam, dressed greens

Shrimp and Grits 15

prosciutto, roasted red pepper, spinach, herbs, reggiano

Big Boy Grilled Cheese 10

cheddar, American, smoked gouda, mozzarella, bacon jam

Garden Hummus Wrap 11

house made hummus, tomato, cucumber, pickled red onion, spinach, carrot and lemon tahini

Turkey Bacon Avocado Wrap 12

smoked turkey, bacon, avocado, tomato, pickled red onions, sriracha ranch

Gluten free buns available [NV]
\$3 upcharge

Please let your server know if you have any special dietary needs. *These items are served raw or undercooked or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Especially if you have certain medical conditions.



All our pizzas are made with our beer infused crust

PIZZAS

10" gluten free crust [NV]
or Vegan Cheese
\$3 upcharge

Cheese Pizza 10

Our fresh hand-rolled pizza dough, topped with house-made tomato sauce and mozzarella cheese.
Pairs perfectly with our Airlie Amber Ale!

Po' Boy Pizza 16

Tomatoes, onions, jalapeños, tomato sauce, and mozzarella cheese topped with your choice of sautéed oysters or shrimp, Creole remoulade, and arugula.

Sweet Heat Pizza 15

Garlic oil, spinach, sun dried tomatoes, goat cheese, mozzarella, chile infused honey drizzle
add prosciutto \$3

Vegetarian Pizza 12

Onions, green peppers, mushrooms, tomato sauce, and mozzarella cheese, finished with arugula & balsamic glaze.
Add veg of day for \$2

Margherita Pizza 12

Fresh mozzarella with tomato sauce, fresh basil, and vine-ripened tomatoes

Carnivore Pizza 16

Bacon, sopressata, bacon, prosciutto, a little more bacon, mozzarella cheese, tomato sauce.

Short Rib Pizza 17

Slow roasted, shredded beef short rib over a base of three-cheese cream sauce.
Topped with mozzarella cheese, mushrooms, onions, and peppers.

Buffalo Chicken Pizza 14

House-made ranch base, topped with mozzarella cheese, buffalo marinated chicken, and red onions, finished with a buffalo swirl.
Add bleu cheese crumbles for \$2

We offer a weekly special pizza, please ask your server for details!

SIDES

Curly Fries 5

Sweet Potato Fries 6

Chefs Daily Veggie 6

Mac n Cheese 6

Pasta Salad 6

DESSERTS

Flourless Chocolate Tort [GF] 6

Creme Brulee 6

-Dessert Of The Day-

***\$2 per person plate fee for outside desserts**

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A 20% gratuity will be added to all parties of 8 or more guests.

Biodegradable straws available upon request